



[locked/work] Around this time in 2007, I was happy.



standuponit
 **standuponit**

<https://standuponit.livejournal.com/2009-12-17> 21:28:00

MOOD: 🙄 ecr

MUSIC: Whatever Christmas specials the Ngs are watching on TV.

Well, okay. I had just gotten dumped by Amaryllis, I was sort of Not Dating Tasha, and Wabbit and I were taking off to beautiful Maui for Christmas. I thought things were weird *then*.

Now I have superpowers and a girl in Vegas who calls maybe once a week and my wicked stepsister has been eaten by a grue, and I'm spending Christmas at Idlewood if Ramachandran approves the sleepover. (Sleepover, take two. I am Wabbit's reward for good behavior.)

The invitation for Tasha's wedding just came today. It's in May; plenty of time for her to back out, still! ...okay, unlikely.

At least she invited me!

What a difference two years makes.

This week's cupcakes are Mexican Hot Chocolate.

2 cups cake flour
1 cup vanilla sugar
1 cup light brown sugar
1/2 cup unsweetened dutch process cocoa powder
1/4 cup black cocoa powder
2 teaspoons baking soda
pinch salt
1-1/2 cups milk
1/2 cup butter
2 teaspoons vanilla
2 teaspoons Secret Ingredient (<https://www.livejournal.com/away?to=http%3A/www.flickr.com/photos/45206927%40N06/4193477383/>)

1/2 tsp cinnamon
1/8 tsp cayenne
2 eggs

Preheat your oven to 350 and ~~start your engines~~ Prepare Your Muffin Tin.

Cream together the butter and sugars. Blend in everything else except the milk and eggs. Once combined, add the milk slowly and beat on high for 1 minute. Add the eggs and beat on high for 1 more minute. Do not overbeat, unless you like chewy cupcakes.

Divide into muffin cups (filled generously, it makes 12 cupcakes plus enough leftovers for a tiny birthday cake for Wonder Woman (<https://www.livejournal.com/away?to=http%3A//www.flickr.com/photos/45206927%40N06/4193477677/in/photostream/>)).

Bake for 15-25 minutes, depending on your oven. Cool. Frost with:

Mexican Hot Chocolate Ganache buttercream
(<https://www.livejournal.com/away?to=http%3A//www.flickr.com/photos/45206927%40N06/4193477921/in/photostream/>):

1 stick butter
1 cup cream
1 cup bittersweet morsels
cinnamon, vanilla, cayenne, and Secret Ingredient to taste.

Heat, whisk, melt, chill, whip. Like so.

...you know, it's funny. I write recipes a lot differently when they're not performance art.

TAGS: recipe, recipes



This looks like a
good idea.

...

This.

...

Little guy's not
bad.

Gotta teach RHex
to smear.

22 comments



 ace_cub_reportr

December 18 2009, 02:54:56 UTC

COLLAPSE

Life is performance art, grasshopper.

And joy is not the space between sorrows.



 standuponit

December 18 2009, 02:55:49 UTC

COLLAPSE

Thank you, Jedi Master.



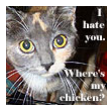
 ace_cub_reportr

December 18 2009, 02:56:25 UTC

COLLAPSE

You will learn, my young Padawan.

So where are the cupcakes for the rest of us?



 standuponit

December 18 2009, 03:07:37 UTC

COLLAPSE

You must have cake and no cake if you are to embrace Zen.



 ace_cub_reportr

December 18 2009, 03:07:56 UTC

COLLAPSE

...and so the apprentice has become the master.



 trollcatz

December 18 2009, 15:51:10 UTC

COLLAPSE

Is that Kung Fu Movie for "Ya got me, pardner"?



 ace_cub_reportr

December 18 2009, 16:21:02 UTC

COLLAPSE

staggers around clutching chest and dies in the dust, in a photogenic puddle of blood



[trollcatz](#)

[December 18 2009, 15:56:22 UTC](#) [COLLAPSE](#)

You keep this up, man, the gang from Down the Hall is going to be drooling and scratching at the bullpen door like zombies outside a neurosurgeon's.

...Can we eat them yet? No? Okay, how about now? No? Now, then? How about now?

...Oooh, wait, I think that's the Cowboy sneaking off to do the candle thing. *bounces in chair*



[standuponit](#)

[December 18 2009, 16:22:44 UTC](#) [COLLAPSE](#)

I bet she thinks she got away clean this year.

No too close to Christmas birthdays on MY WATCH.



[ace_cub_reportr](#)

[December 18 2009, 16:28:51 UTC](#) [COLLAPSE](#)

...is that a birthday candle gripped in the chuck of a battery-powered *power drill*?

It is. Wow.



[standuponit](#)

[December 18 2009, 16:29:57 UTC](#) [COLLAPSE](#)

There has *got* to be some backstory there.



[ace_cub_reportr](#)

[December 18 2009, 16:30:28 UTC](#) [COLLAPSE](#)

"Every girl needs something with rechargeable batteries."



[standuponit](#)

[December 18 2009, 16:31:33 UTC](#) [COLLAPSE](#)

...Cowboy, we need to have the harassmt talk again.

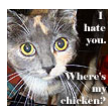


[trollcatz](#)

[December 18 2009, 16:35:19 UTC](#) [COLLAPSE](#)

What? It's a nice drill.

Those go for like two hundred and forty bucks. He must really like her.



[standuponit](#)

December 18 2009, 16:36:19 UTC COLLAPSE

And it takes both hands to operate!



[trollcatz](#)

December 18 2009, 16:37:56 UTC COLLAPSE

Aww. The tiny cake made her ~~sniffle~~ have to go get her pen.

And man, these cupcakes are really good.



[ace_cub_reportr](#)

December 18 2009, 16:39:11 UTC COLLAPSE

mmrphml



[trollcatz](#)

December 18 2009, 17:05:49 UTC COLLAPSE

You've got chocolate frosting on your chin.



[ace_cub_reportr](#)

December 18 2009, 17:17:19 UTC COLLAPSE

not for long.

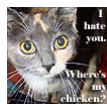
Late Secret Ingredient Question



[ashnistrke](#)

December 14 2010, 20:38:14 UTC COLLAPSE

So the secret ingredient looked so good that I made up a batch or two for Christmas gifts. However, the end of the semester being what I always forget it is, I've totally neglected to beta-test them before needing to send them out. Any tips or warnings that I should include in my what-to-do-with-this note?



Re: Late Secret Ingredient Question



[standuponit](#)

December 14 2010, 21:06:51 UTC COLLAPSE

Not really? I mean, it's good in chocolate, and used in reasonable quantities won't make it hot. Just richer.

Don't gargle with it or put it in your eyes.

Re: Late Secret Ingredient Question



[ashnistrke](#)

December 14 2010, 21:29:01 UTC COLLAPSE

Thanks much. These are all people who got the OMG-set-the-kitchen-on-fire chili-ginger oil last year, so I'm gonna assume they can figure out basic chili safety for this one.

It is all decanted now and smells so good!

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good idea.

...

This.

...

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Gotta teach RHex
to smear.